

“Talk Soup”

March/April 2004



Visit from DeCA Europe Director... On 12 FEB, the Director of DeCA Europe, Ms. Bonnie Kanitz, visited the **DSCPE** sites: DVD Produce vendor, WASGAU's distribution facility in Pirmasens, Germany. Wasgau supplies the Fresh Fruits and Vegetables to the Commissaries in the Kaiserslautern, Mannheim, and Heidelberg areas. Ms. Kanitz received a presentation and tour of the facility. The Director and her staff were impressed with the company and indicated that DeCA is pleased with the produce quality and support received from Wasgau.

The Director Takes a Look... Not a man to allow moss to grow under his feet the director took his leave of the festivities at 29 Palms and departed for Barstow. There and at Ft Irwin and Edwards AFB he conducted a white glove inspection of each facility. It is with great pride **PBO Los Angeles** would like to report our departments passed with flying colors and received great comments from the Western Regional Director, the Deputy, and the Director of the Defense Commissary Agency on our contribution to a highly successful visit.



Emergency Support... PBO Hawaii responded to an emergency request from Kwajalein Atoll to fill an order which was delayed out of Travis AFB. Due to aircraft mechanical problems, the regularly scheduled shipment was cancelled and DSO San Francisco requested procurement through the Hawaii office. A total of 8700 pounds of produce as well as 210 cases of cereal was shipped out of Honolulu within 48 hours of request.



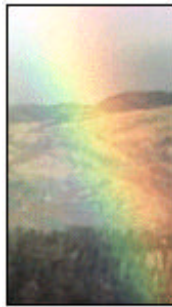
Schools... DSO Jacksonville Personnel attended the Georgia Dept. of Nutrition's "Challenge to Teens" Conference. This program was designed to improve the teenage diet by increasing the amount of FF&V they consume. The conference was attended by some of our customers in the food service offices in Florida and Georgia. Snack packs were provided to show just some of the many nutritious items DSO Jax offers.



PBO Jessup Reports...Spring is in the air!!! We can smell it!! It's just around the corner. Flowers! Flowers!! Flowers!!! Plants! Plants!! Plants!!! Tulips, Hyacinths, Daffodils, Violets, Daisies, Cyclamen, Begonia. Think sunshine, warm breezes, fragrance, and green grass. Welcoming displays for our stores and their customers.

TAP-IT Online

Denver School Lunch Program...The Chief, **PBO Denver** received a note from the Commodity Distribution Coordinator for the State of Wyoming, "FYI, our schools love Tap-It". They say it saves a lot of time and has been a very simple and smooth transition. In fact, one comment was "it's about time. Just thought you should know," signed, Debbie Williams, Commodity Distribution Coordinator for the Wyoming Department of Education. Also, PBO Denver's Produce Specialist conducted an unannounced produce quality and accountability safeguard visit at the Cherry Creek School District Warehouse. Overall the quality was equal to or better than the commercial chain stores.



DSO San Francisco visits Travis AFB...Chief and Produce Specialist for **DSO San Francisco** visited Travis AFB commissary to check out the changes the produce department, with the help of their vendor, was doing in preparation for an upcoming Karaoke contest. Display tables were being moved to allow shoppers more room in the aisles. They had two displays set up. One for a DeCA contest with the theme "a rainbow of colors for health." Another was a massive display of Pears for the Northwest Pear Bureau contest. The store has just introduced "Fit" produce wash. The manager said the some customers had been asking for it.



DSO Tidewater attends class...DeCA conducted a week long class for commissary personnel from various stores/regions. Buyer from **DSO Tidewater** attended the class on 24 Mar held at Little Creek and assisted DeCA personnel with the receipt, inspection, and placement of produce order upon delivery. DSO Tidewater was also host to the class one afternoon providing all

attendees with a tour of our facilities and a brief overview of our operation as well as answering questions and issues presented by the class.



DSCPP Guam... provided 100% filled rate for two visiting ships: USNS Niagara Falls and USS Columbia ship vessels during their visits. Guam office was appreciated for a job well done!

PBO Kansas City...A meeting sponsored by the Missouri Department of Agriculture was attended by the Chief and Produce Specialist representing **PBO Kansas City**. The purpose of the meeting was to find ways to support Missouri grown product. Local farmers were asked to fill out a survey about what crops they produced. Discussions were held on ways that farmers could unite to grade, size and label their products to find better ways to market them. Local farmers were very interested and a lot of discussion took place. Local Produce suppliers, food service, restaurants and chefs were present to support the new program for Missouri grown Agriculture products.



UNITIZED GROUP RATION - HEAT AND SERVE (UGR-H&S) SUBSTITUTE MENU ENTREE ITEMS...There are currently several authorized substitute entree items for the FY 04 UGR-H&S Lunch/Dinner menus. Below is a complete list. Any questions, please contact the UGR-H&S inventory manager Joanne Durante, (215) 737-2958, DSN 444-2958, <mailto:Joanne.Durante@dla.mil>.

- Dinner 3- Pork Ribs is the substitute entree for Pork Tamale.
- Dinner 5- Chicken Chow Mein is the substitute entree for Country Captain Chicken.
- Dinner 8- Country Captain Chicken is the substitute entree for Sweet and Sour Pork.
- Dinner 9- Chili is the substitute entree for Veal Parmesan/Baked Ziti.
- Dinner 12- Chicken Teriyaki is the substitute entree for Chicken w/Dumplings.

**Subsistence Worldwide
Customer Conference**

& FOOD SHOW

2004 DSCP SUBSISTENCE WORLDWIDE CUSTOMER CONFERENCE AND FOOD SHOW...

The dates for the 2004 Subsistence Worldwide Customer Conference and Food Show are July 20-21, 2004 and will be held at the Henry B. Gonzales Convention Center in San Antonio, Texas.

For more information, please call the Customer Conference Hotline at (215) 737-5300 or visit the web page at <http://www.dscp.dla.mil/conf2004>.



THE DEPARTMENT OF THE AIR FORCE REQUESTS DSCP SUPPORT OF THE SINGLE PALLETIZED EXPEDITIONARY KITCHEN (SPEK)...

The Air Force recently sent a letter of intent to the Deployable Field Support (DFS) Inventory Support Team (IST) (formerly the Field Feeding Equipment Team) to purchase 16 SPEKs for 15 Air Force Bases and 15 SPEKS for Air National Guard (ANG) units. DFS IST will procure the end item and also provide spare parts support. The SPEK, which is a kitchen outfit that is used to prepare the Unitized Group Ration- Heat and Serve (UGR-H&S), will replace the Kitchen, Field, Trailer Mounted (MKT), for which DSCP only provides spare parts support. After satisfying these initial orders, the DFS IST will have the possible opportunity to outfit and support an additional 48 SPEKs to the Air Force over a period of years. The SPEK will generate a significant amount of additional sales for DSCP.



DSCP SUBSISTENCE ENGAGED IN NEW DOD RADIO FREQUENCY IDENTIFICATION (RFID) POLICY...

A new Department of Defense (DoD) Policy dated October 2, 2003, states that the "DoD will be an early adopter of innovative RFID technology that leverages the Electronic Product Code (EPC) and compatible RFID tags." In the near future, all vendors that sell goods to DoD must use RFID tags on the smallest practical unit of packaging. RFID Tags that are attached to product contain various types of pertinent product and shipping information that can be retrieved and read by readers, or transponders. Currently, all DSCP Subsistence rations shipped in seavans for Outside the Continental United States (OCONUS), and all Subsistence shipped to/within Southwest Asia for Operation Enduring Freedom (OEF) and Operation Iraqi Freedom (OIF) must have an RFID Tag on each seavan shipment. By the Summer of 2004, DoD has promised instruction on the next step in RFID policy, which is expected to state that all product must be RFID tagged with the newer and more cost effective Auto-ID RFID (or Passive) Tags. IBM was recently awarded a three-year contract to help the DoD with their RFID technology deployment plan. For more information (including Frequently Asked Questions and a glossary of terms) and timely updates on RFID Technology, you can visit the RFID Journal website at <http://www.rfidjournal.com/>.



Recipe:

Chicken Teriyaki with Vegetables

6 boneless chicken breast fillets (approximately 4 ounces each), skinned, all visible fat removed
2 medium zucchini, sliced
16 cherry tomatoes
16 fresh mushrooms
4 medium onions, cut into 8 wedges each
16 wooden or metal skewers

Marinade:

1/8 cup light soy sauce
5 tablespoons firmly packed brown sugar
1 ¼ tablespoons acceptable vegetable oil
1 teaspoon ground ginger
1/3 cup sherry
1 teaspoon hot pepper oil

Combine marinade ingredients in a covered container.
Rinse chicken and pat dry. Slice lengthwise. Stir to mix well.
Wipe mushrooms with a clean, damp cloth. Set aside.
Place chicken, zucchini, tomatoes, mushrooms and onion in marinade. Stir to coat evenly.
Cover and refrigerate for 1 hour, turning occasionally.

Preheat broiler.

Remove chicken and vegetables from marinade. Place chicken and vegetables alternately on each skewer. Lay on broiler pan and broil 4 inches away from heat for 3 minutes. Turn and broil an additional 3 minutes.

Source: American Heart Association Cookbook, 5th edition